



Carry-Along Meatloaf Muffins with Sweet 'n Spicy Sauce

It's meatloaf and potatoes served cupcake style

- 1 Tablespoon olive oil
- 1/2 cup chopped red onion
- 1/2 cup chopped red bell pepper
- 1 garlic clove, minced
- 1-pound ground beef chuck
- 1/2 teaspoon garlic salt;
- 1/4 teaspoon black pepper
- 1 Tablespoon A-1 sauce
- 1/2 Tablespoon Worcestershire sauce
- 1 egg, slightly beaten
- 1/2 cup Panko breadcrumbs

Sweet Spicy Sauce

- 1/2 cup ketchup
- 1 teaspoon sriracha chili sauce
- 1 Tablespoon pecan smoked or original maple syrup
- 1-1/2 cup prepared mashed potatoes, warmed
- 8 cilantro leaves for garnish

Preheat oven to 400 degrees F. Use: 8 cupcake tins with foil liners
For attractive serving; place foil liner inside 8 paper liners after baking.

Place oil in 10-inch nonstick skillet, sauté onions and red peppers until soften; add garlic, cook 1 minute. Place onion mixture in blender, fine chop onion, bell pepper, and garlic.

In a bowl, mix together with your hands beef chuck, onion mixture, garlic salt, black pepper, A-1 sauce, and Worcestershire sauce. Beat egg slightly; mix into meat mixture; fold in breadcrumbs only until combined. Don't overmix.

Using an ice cream scoop, fill foil liners with meatball mixture; place on baking pan. Bake for 12 to 15 minutes or until internal 160 degrees F. temperature. Set aside for 5 to 10 minutes.

Prepare Sweet Spicy Sauce:

In a small microwave safe bowl, stir together ketchup, sriracha sauce, and maple syrup. Cook in microwave on high power for 30 seconds or until hot.

To Serve:

Spoon about 3/4 Tablespoon sauce on each baked meatloaf muffin. Place mashed potatoes in large decorative star tipped pastry bag. Pipe mashed potato swirl in center of each muffin; garnish each with 1 cilantro leaf. Yield: 8 meatball muffins

About the Recipe: These savory meatloaf “muffins” feature smoky spiced ketchup sauce and are topped with fluffy mashed potato “frosting” and fresh cilantro leaves. These are easy to make, perfect to carry along, and fun to eat.